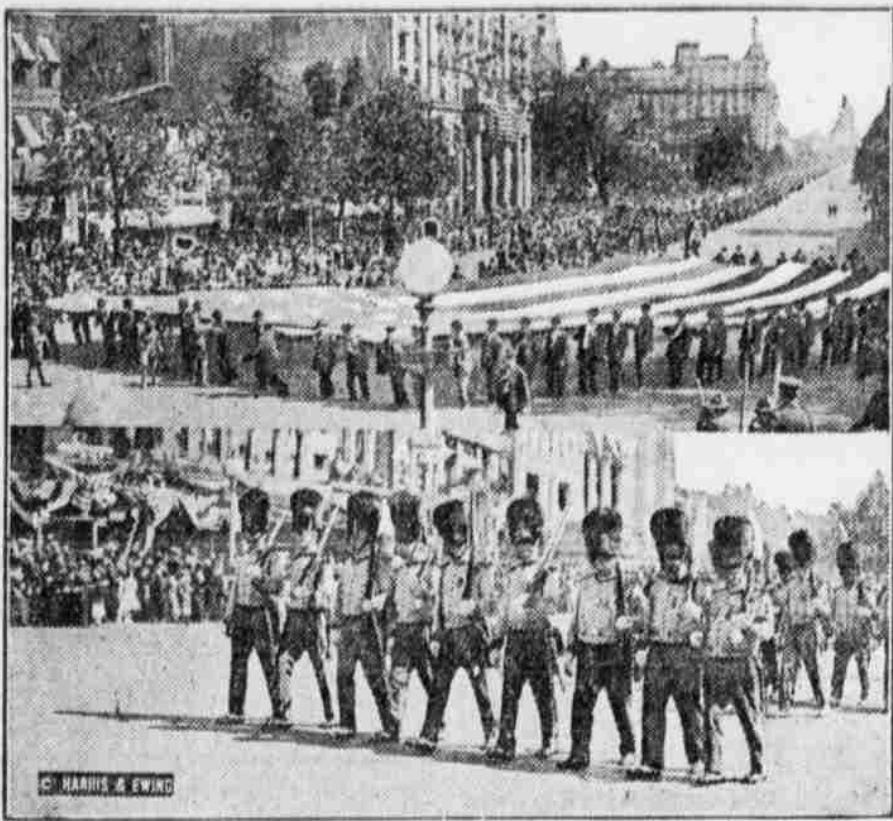


PARADE OF THE GRAND ARMY



The parade of the G. A. R. at this year's encampment in Washington was especially notable because it followed the route on Pennsylvania avenue taken fifty years ago by the grand review of the armies at the close of the Civil war. The illustration shows, above, William McKinley post of Canton, O., carrying the largest flag in the country, nearly 150 feet long; below, the Second New York regiment, which was in full-dress uniforms and bearskin shakos.

TESLA SEES VISION

Predicts "World System" of Wireless in Future.

Hundreds Will Be Able to Talk at Same Time Through the Earth—Static Disturbance Eliminated by Invention.

New York.—Nikola Tesla announced that he had received a patent on an invention which would not only eliminate static interference, the present bugaboo of wireless telephony, but would enable thousands of persons to talk at once between wireless stations and make it possible for those talking to see one another by wireless, regardless of the distance separating them. He said also that with his wireless station now in the process of construction on Long Island he hoped to make New York one of the central exchanges in a world system of wireless telephony.

Mr. Tesla has been working on wireless problems for many years. Recent-

IS EAGER TO BE A NURSE



Miss Helen Namur, a popular leader and one of the prettiest girls in her set, longs for an opportunity to aid the people of King Albert's war-torn country. Since the outbreak of the war she has worked unceasingly in the interests of Belgium, being enrolled in practically all the movements for the aid of the tiny kingdom where back in the fourteenth century her ancestors played a leading part in some of the most important and romantic historical events of the little country. They lived in the vicinity of Namur, where the greatest forts in the world were shattered by the 42-centimeter guns of the German army, and many of their descendants resided there until the outbreak of the war. Miss Namur's parents came to the United States 49 years ago and settled in New York, where she was born. Realizing the great need of workers in the stricken country where many of her relatives are fighting in the trenches, she offers to go as a war nurse or as a relief worker to aid the helpless women and children left at home to fight battles at even greater odds than those encountered by the men who told the Germans back until the French were mobilized.

TELLS SEA ROMANCE

Sole Survivor Recalls Wreck of Bark Egypt.

Went Down in Gale in Bahama Sixty-Six Years Ago—Clings to Rigging for Five Days and Nights.

Blackwell, Okla.—The only survivor of the wreck of the bark Egypt 66 years ago is visiting relatives in Kay county, and celebrated the anniversary of what was known to him as the most terrible week he has spent in his eighty-nine years on this earth. Sheridan is yet a hale and hearty old "sea dog" and his tale of the adventure many years ago in which practically the whole crew of the bark were drowned and the remaining 13 come near meeting a much worse death was told by him in this fashion:

"It was sixty-six years ago this summer that the old bark Egypt put out from Portland, Me., with a cargo of lumber and a few weeks later struck a real northwester while in the gulf stream near the Banks of Bahama. A happy outfit we were, all full of life. On the evening of September 6 a storm struck us and for six hours we battled that gale in a terrific fight. Finally, however, the bark turned over. The masts and rigging were left afloat, and to these those of us that were left made. When we counted up the next day, there were thirteen of us.

"Without food, without a drop of fresh water, suffering intensely from the semitropical midsummer sun by day and from the cold at night, half-famished and nearly crazed from thirst, we clung to the rigging of that half-submerged vessel for five days and nights.

"Time after time I was in the notion of letting go and ending the torture in the cool deep of the sea, but each time the love of life was too great, and I held on in the hope that some time before my mind left me, which is the usual ending of those cast out in that way, we might be rescued by a passing boat.

"On the evening of the fifth day a sailing vessel bound for New York sighted us an hour after we had seen it. That was the longest hour of my life, for I was afraid that they would go right on by without seeing us. We quickly revived, but the memory of those times will be vivid always."

HAS MADE 20,000,000 BUNS

Brother Williamford Is Baker for University of Notre Dame for Fifteen Years.

South Bend, Ind.—Brother Williamford, who estimates that he has baked approximately 20,000,000 breakfast buns, has just completed his fifteenth year as the head of the bakery of the University of Notre Dame. He has kept careful count of the various eatables he has prepared since he began. The brother's family is about 1,500 while school is in session.

By Brother Williamford's calculations he has mixed 32,550 barrels of flour and made 642,590 five-pound loaves of bread, 16,425,000 cookies and almost 20,000,000 buns for breakfast. Pies for the school are made by the sisters at St. Mary's college.

OIL KING AND GRANDCHILD



John D. Rockefeller and his granddaughter, Madeline Prentice, alighting from a train at Tarrytown, N. Y.

FINDS HUSBAND TOO PIOUS

Wife of Washington Man Says After Conversion He Kept Her as Hired Girl.

Everett, Wash.—Too much religion on the part of Roy Pattison has resulted in his wife filing a suit for divorce.

In her complaint Mrs. Pattison charges that in January, 1913, her husband "joined a religious society and announced he had been consecrated to God, which compelled him to give up his wife." She says her husband hired her to do the work about the house and told her he had no further use for her as his wife because of his consecration.

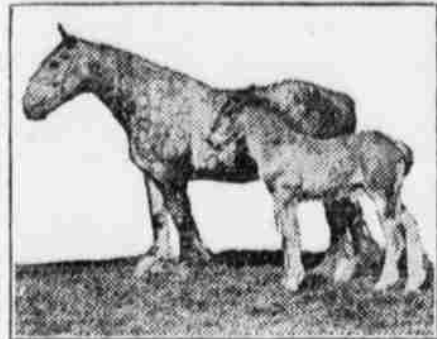
LIVE STOCK

REQUISITES OF GOOD HORSE

Well-Bred Mare Is Splendid Investment for Any Farmer—Get Colts Only From Best Stock.

(By W. R. GILBERT)

Nowadays farmers are beginning to awaken to the fact that it takes strong horses to do good work on the farm. The fact that almost any horse can be made to do something at farm work is no valid excuse for men who profess to have their own interests at heart to persist in breeding horses



Farm Mare and Colt.

that nobody wants, not even themselves.

In the fields a big team makes haste by the width of the furrow or swath they cut.

There is pleasure and inspiration in the business of breeding and handling high-class horses.

Bear in mind in breeding horses that it is just as essential to breed good feet on to them as to get weight and blood in them.

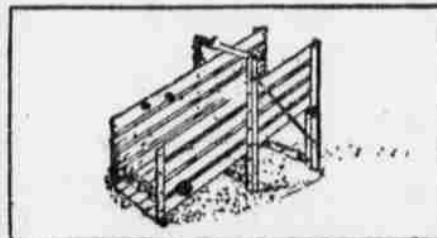
The purebred mare is a good investment to the small farmer, and if he will allow her to share the work of the place she will do nearly as much work as a gelding, and raise a good colt besides.

A well-bred mare bred to a stallion of best type will bring a colt worth as much at weaning time as a grade colt would bring at maturity, sometimes a lot more.

UNLOADING CHUTE FOR STOCK

Device Patented by Illinois Man Is Especially Good for Hogs—May Be Moved Easily.

Handling of live stock, especially hogs that are ready for market, is oftentimes cruel and a cause of real financial loss to the shipper because of lack of unloading facilities at the local stock yards. An Illinois farmer has patented the unloading chute shown here. It is strong and yet light enough to be moved freely about so that hogs may be unloaded from the wagon on to the level ground. Cleats prevent slipping of an animal that is coming down the chute, thus reducing the possibilities of broken legs and bruises. The chute may be folded up and carried on



Chute for Live Stock.

the load of stock, or put back out of the way when not in use. Its use on large farms or at small stock yards is certain to be found practical by business farmers everywhere.—Farming Business.

DRENCHING DROVE OF HOGS

Best Way Is to Drive Animals Into Pen Where They Will Have But Little Room to Move In.

The quickest and easiest way to drench a drove of hogs is to drive them into a small pen where they will have but little room to move about. To hold the animal while drenching it a noose of sash cord or quarter-inch rope can be placed around the upper jaw, well back toward the angles of the lips, and the medicine thrown into the back part of the mouth with a dose syringe. As there is danger of a hog breaking a syringe it is best to use a metal one. Sometimes when the drench is bulky and the hog hard to hold, it is necessary to elevate the head and raise the forefeet off the ground. For this purpose a pulley and rope wire stretcher is recommended. It should be hung in the most convenient part of the pen and the animal secured in the usual way by placing a noose around the jaw. The end of the rope is thrown over the hook in the lower pulley and the hog drawn up until it is almost off the floor. It is best to wait till the hog has become quiet, well under control, before giving it the drench, as there is some danger of the medicine getting into the air passages and doing harm.

For Fattening Sheep.

Peas are strongly recommended for fattening sheep. When fed in combination with either corn, barley or oats, equal parts, better gains are made than when either of the above cereals is fed alone. This is especially true where timothy hay or corn stover is fed as a roughage.

The KITCHEN CABINET

The causes of failure are: No positive aim in life; no special preparation; lack of appreciation of the many opportunities for self-improvement in youth; desire to be in the swim of fashion and pleasure; haste to get rich; selfishness.

PICKLING TIME.

There are so many relishes, preserves, preserves and jellies to make in the fall that one is embarrassed with ideas to try unless a plan is well thought out. An unusual preserve which is well liked is the combination of the small yellow cherry tomato and plums. The acidity of the plum with the rich flavor of the tomato is very pleasing.

White Relish.—Chop four quarts of the white inner leaves of cabbage, a quart of chopped celery, one quart of white stringless beans, cut in bits, one quart of silver-skinned onions, chopped. Sprinkle all the vegetables except the onions with salt, using a cupful, cover with cold water and let stand overnight. In the morning drain off the water, add the onions and put over the heat, add a cupful of grated horseradish, one ounce each of mustard and celery seed, three cupfuls of sugar and a piece of white ginger root. Cover with good vinegar and cook until the vegetables are tender; then put into jars.

Green Relish.—Take two quarts each of green tomatoes and green cabbage, chopped, one quart of green cucumbers, one quart of green peppers and a few white radishes, chopped. Place the vegetables in a stone jar and pour over them enough cold water to cover, adding a cupful of salt. Let stand overnight, then drain off the water. Put three quarts of vinegar in a porcelain-lined kettle and three cups of sugar and three small bags containing one ounce each of allspice, clover, pepper, mace, mustard and celery seed. Mixed spices may be used if preferred. Cover with vinegar and cook until the vegetables are tender. Add more salt if not enough has been used. Put in jars and seal.

Chili Sauce.—Take 24 large, ripe tomatoes, six green peppers, four large onions, three tablespoonfuls of salt, a half cupful of brown sugar and a cupful of vinegar. Chop the peppers, onions and cut up the tomatoes; put all in a kettle and cook one hour. Put in bottles and dip corks in melted paraffin.

MORE GOOD GRAPE DISHES.

A most delicious dessert may be made using the large white or purple grapes. Skin and seed them and cut in halves; add to a cupful of the grapes four slices of chopped pineapple, a half cupful of almonds, a dozen marshmallows, cut in quarters; a cupful of cream, whipped and mixed with two tablespoonfuls of a good boiled dressing to give it seasoning. Serve as a salad or in sherbet cups as a dessert.

Grape and Almond Salad.—Remove the seeds from a quart of grapes and cut in pieces; mix with a cupful of blanched almonds, sliced in strips. Add a half cupful of mayonnaise dressing to which a half cupful of whipped cream has been added. Serve on grape leaves.

Grape Pie.—Remove the skins from the grapes, bring to a boil and press through a sieve to remove the seeds. Add the skins to the pulp and cook fifteen minutes, then add a cupful of sugar for each two cupfuls of pulp, a tablespoonful of butter and a teaspoonful of corn starch. Bake in a hot oven with two crusts.

Sliced Grapes.—Mash the grapes with a wooden spoon and to seven pounds of the fruit, weighed raw, add one cupful of vinegar after the grapes have been boiled and strained to remove the seeds and skins. With the vinegar, add three and a half pounds of sugar, two ounces of cinnamon and two ounces of cloves, tied in a cheese cloth. Boil the pulp, vinegar and spices together until like a thick marmalade, then put in glasses.

Grapes in Melon.—Cut medium sized gem melons in halves; remove the seeds and chill. Fill cavity with shaved ice, sprinkle with nutmeg and sugar and cover with chilled white grapes which have been seeded. These may be served at the opening of the meal or as a finish for dessert.

There is no more wholesome fruit to serve as a breakfast fruit than grapes. They supply important elements which build up the blood.

WORTH KNOWING

Sweden is importing American coal. Stockholm has a Russian newspaper.

Dogwood trees are being planted in Tokyo parks.

The water in the Panama canal is gradually becoming salty.

The dollar sign was derived from the letters "U. S." in monogram.

It is said no one can breathe at a greater height than seven miles from the earth.

GOOD THINGS FOR THE TABLE.

A delicious catchup for winter that is especially fine to serve with fish is the following:

Lemon Catchup.—Mix one tablespoonful of freshly grated horseradish with the grated rind of four lemons, add three scant teaspoonfuls of salt, the juice of the lemons, three teaspoonfuls each of white mustard, and celery seed, four cloves and a few dashes of red pepper and boil 35 minutes. This will be ready after standing five weeks.

Radish Sandwiches.—Slice thin a few radishes and let them stand in a well seasoned French dressing for fifteen minutes. Remove them and put between thin slices of buttered bread. Serve well chilled.

Nut Sauce for Ice Cream.—Boil until it threads a pound of maple sugar and a third of a cupful of water, stir in a half cupful of minced almonds of walnut meats and serve hot over vanilla ice cream.

Pot Roast.—Chop a small piece of beef suet and brown it in a deep frying pan or kettle. Add a chopped onion and when well browned add three pounds of round beef, cut in serving sized pieces and brown on all sides. The beef should then be well salted and peppered. Remove the meat to a sauce pan and add one and a half tablespoonfuls of flour to the fat and brown; pour in a cupful of water, stirring constantly. Pour this gravy over the meat in the saucepan and cover. Cook over a slow fire for three hours, or until the meat is tender. Turn it often and add more water if needed. Serve with potatoes, carrots and peas.

Vegetarian Mince-meat.—The ingredients required are three pints chopped apples, three pints of chopped green tomatoes, four cupfuls of brown sugar, one and a third cupfuls of vinegar, three cupfuls of raisins, three teaspoonfuls of cinnamon, one of cloves, three-quarters of a teaspoonful of mace, the same of allspice, two teaspoonfuls of salt, and three-quarters of a cupful of butter. Mix all the ingredients except the butter. Simmer for three hours, then add butter and seal in glass cans.

CHILI SAUCE RECIPES.

This is the time of the year to prepare sauces and relishes for winter use. The following recipes will be found most satisfactory:

Chili Sauce.—Scald and peel 24 ripe tomatoes, chop them with two red (hot) peppers and two green, sweet ones and two large onions. Put into an enameled saucepan and add four cupfuls of vinegar, 1½ cupfuls of brown sugar, two tablespoonfuls of salt, a teaspoonful each of whole allspice, cloves, cinnamon, ginger and nutmeg, ground. Bring to a boil and cook, stirring frequently until the onions are done. This will take an hour. Remove and can in large-mouthed bottles. Dip in paraffin to seal.

Chili Sauce.—Twelve large tomatoes, four small onions, three red peppers, two tablespoonfuls of salt, two teaspoonfuls of ginger, 1½ cupfuls of vinegar and a third of a cupful of sugar. Boil two hours. Chop the vegetables before cooking.

Chili Sauce.—Twelve medium-sized tomatoes, one pepper finely chopped, one onion also finely chopped, two cupfuls of vinegar, three tablespoonfuls of sugar, one tablespoonful of salt, two teaspoonfuls of cloves, two of cinnamon, two of allspice and two of grated nutmeg. Peel the tomatoes and slice. Put into a preserving kettle with the remaining ingredients. Heat gradually to the boiling point and cook slowly 2½ hours.

Sweet Mixed Pickle.—Cook all the vegetables separately and keep them as whole as possible. Take two dozen small cucumbers, one quart of white onions, one quart of green tomatoes, cut in cubes; one quart of tender wax beans, one quart of shelled lima beans, not ripe enough to be hard; one quart of carrots cut in strips; two bunches of celery and two heads of cauliflower. Cover the vegetables overnight with a weak brine, then drain in the morning after cooking them in the water. Boil a gallon of vinegar, add two pounds of sugar, a bag of mixed spices, four teaspoonfuls of celery salt. Pour over the vegetables after arranging them in the jars.

Nellie Maxwell

Jerusalem in 1913 and 1914 exported more than \$119,000 worth of goods to the United States.

Allah, the name of the Mohammedan deity, means "the one worthy to be adored."

The odor of cloves has been known to destroy microbes in 35 minutes; cinnamon will kill some species in 12 minutes; thyme in 35 minutes. In 45 minutes common wild verbenas is found effective, while the odor of some geranium flowers has destroyed various forms of microbes in 50 minutes.